

## **About the Author**

**Mr. Ramachandra C T** obtained his B. Tech (Agril. Engg) degree in 2000 from University of Agricultural Sciences, Dharwad, India and M. Tech (Agril. Engg) with specialization in Agricultural Processing and Food Engineering in 2002 from CCS Haryana Agricultural University, Hisar, India. He started his professional career as Assistant Professor at College of Agricultural Engineering, University of Agricultural Sciences, Dharwad, India in 2003. He is involved in teaching, research and extension activities of the University. He is involved in several research projects as team member and team leader. He has joined for his Ph.D. programme with assistantship at IIT Kharagpur in 2005. He has filed one patent and published 4 research papers in international peer reviewed journals and conferences apart from attending several national conferences and seminars. Presently he is Assistant Professor of Food Engineering in the Department of Agricultural Processing and Food Engineering, College of Agricultural Engineering, University of Agricultural Sciences, Raichur, India. He has guided two M. Tech students and he is the consortium Co-Principal Investigator of National Agricultural Innovation Project (NAIP) entitled “A Value Chain on Aloe vera Processing”, funded by Indian Council of Agricultural Research (ICAR), New Delhi, India.

### **Patent filed**

Title of the Invention: Aloe vera gel filleting machine and a method for filleting. (Application No.:1201/KOL/09 Dated: 24-09-2009).

Inventors: Ramachandra, C.T. and Rao, P.S.

### **List of publications**

#### **International peer-reviewed journals**

- 1) Ramachandra, C.T. and Rao, P.S. 2009. Equilibrium moisture sorption isotherms of Aloe vera gel powder. *Transactions of ASABE*. 52(3):901-906.
- 2) Ramachandra C T and Srinivasa Rao P. 2008. Processing of Aloe vera leaf gel: A review. *American Journal of Agricultural and Biological Sciences*. 3(2):502-510.

#### **International conferences/seminars proceedings**

- 1) Ramachandra, C.T. and Rao, P.S. 2009. Modelling and optimization of drying variables in desiccant air drying of Aloe vera gel (*Aloe barbadensis* Miller). *Proceedings of the ASABE Annual International Meeting*, held during 21-24, June 2009 at Reno, Nevada, USA. Paper No. 096498.
- 2) Ramachandra, C.T. and Rao, P.S. 2006. Processing of Aloe vera leaf gel: A focus on the present and innovative process technologies. *Proceedings of the International Conference on Innovations in Food and Bioprocess Technologies*, held during 12-14 December, 2006 at AIT Bangkok, Thailand. pp: 358-377.

### **National conference/seminar**

- 1) Ramachandra, C.T. and Rao, P.S. 2007. Desiccant air drying characteristics of Aloe vera (*Aloe barbadensis* Miller). *Abstract proceedings of the Indian Convention of Food Scientists and Technologists, (ICFoST)*, held during 31<sup>st</sup> December 2007 to 2<sup>nd</sup> January 2008, IIT Kharagpur, India. pp: 36.

### **Communicated**

- 1) Ramachandra, C.T. and Rao, P.S. 2009. Shelf-life and color change kinetics of Aloe vera gel powder under accelerated storage. *Journal of Herbs, Spices and Medicinal Plants*.
- 2) Ramachandra, C.T. and Rao, P.S. 2009. Optimization of desiccant dehumidified air drying of Aloe vera gel by response surface methodology. *Journal of Industrial Crops and Products*.
- 3) Ramachandra, C. T. and Rao, P.S. 2010. Rehydration kinetics of dehydrated Aloe vera gel. *LWT Food Science and Technology*.